

Hors d'oeuvre List

Butler Passed Hors d'oeuvres

Seafood Options

COCONUT CRUSTED BUTTERFLIED SHRIMP

large butterflyed shrimp, pina colada batter,
flaky coconut crust

SHRIMP KABOBS

char-grilled skewered black tiger prawns,
plum bbq sauce

SCALLOPS WRAPPED IN BACON

sea scallops, seasoned breadcrumbs, smoked bacon

CEVICHE LIME SHOOTERS

diced fresh grouper filet marinated in
fresh lime juice, olive oil, cilantro

MINI CRAB CAKES

lightly breaded crabmeat, green
and red peppers, seasonings

CONCH FRITTERS

lightly spiced, breaded chopped conch meat

BLACKENED AHI TUNA

blackened ahi tuna, atop a crispy whole wheat
cracker, cucumber wasabi cream

SPICY SHRIMP SHOOTERS

shrimp ceviche, lemon-lime juice, cilantro,
red onion, bell pepper

TUNA TARTAR

yellow fin tuna, green onions, toasted sesame seeds,
crisp wonton cracker

TUNA TACOS

seared tuna, wakame seaweed, ginger dressing

ASSORTED CUCUMBER CUPS

* smoked salmon, lemon cream, chive

* crab salad

* roasted garlic hummus

QUICHE ASSORTMENT

broccoli, spinach, lorraine, seafood

Beef, Pork and Lamb Options

MINI BEEF BROCHETTE

grilled beef tenderloin, sweet onions, red and green
bell peppers, bbq teriyaki glaze

HOISIN BEEF SKEWERS

hoisin marinated beef rolled in toasted sesame seeds

BEEF EMPANADAS

lean ground beef, onions, green olives, raisins,
mexican spices, tomato salsa

RED BLISS POTATO BITES

potatoes stuffed with bacon, cheese, sour cream, chives

SWEDISH MEATBALL

beef meatballs in a creamy mushroom sauce

BBQ BEEF SLIDERS

mesquite pulled bbq beef, shredded coleslaw

PULLED PORK TACOS

tricolored crunchy shells, smoked pulled pork,
shredded pickles

CHORIZO EMPANADAS

chorizo sausage, garlic, olives, tomatoes, onions

BACON WRAPPED DATES

dates wrapped in smoked bacon

MINI BLT BITES

bacon, lettuce, tomato, creamy pesto mayo

MINI BEEF WELLINGTON

flaky pastry puff, tenderloin tips,
mushroom duxelle, dry sherry

FILET OF BEEF CROSTINI

filet of beef thinly sliced, creamy pesto mayo,
scallion shavings

LAMB LOLLIPOPS

grilled lamb rib chops with a demi glaze

Chicken Options

MIAMI JERK CHICKEN

skewered chicken tenders with caribbean jerk spices

CURRY CHICKEN FANTASY

grilled chicken kabob, onions, peppers in
a coconut curry sauce

QUESADILLA CORNUCOPIA

shredded smoked chicken, cheeses, salsa,
jalapeno peppers

CHICKEN EMPANADAS

shredded chicken, onions, green olives, raisins,
mexican spices, tomato salsa

HAWAIIAN CHICKEN BROCHETTE

char-grilled chicken, fresh pineapple, red and green
bell peppers, teriyaki glaze

MINI CHICKEN WELLINGTON

pastry puff of sautéed chicken, herbs, sprinkled
with dry sherry

COCONUT CRUSTED CHICKEN TENDERS

chicken filets, pina colada batter, flaky coconut crust

SESAME CRUSTED CHICKEN TENDERS

breaded chicken filets, toasted with black and
white sesame seeds

Hors d'oeuvre List

Vegetarian Options

SPANAKOPITAS

phyllo dough pastry, spinach, feta cheese, mediterranean seasonings

FLAT BREAD

sundried tomato, fresh basil, shaved parmesan, romano with a balsamic drizzle

CHEESE CROQUETTES

parmesan, romano, cream cheese with a mango chutney

BRUSCHETTA

crusty crostini bread layered with sun dried tomatoes, fresh basil, onions

FIESTA SPRING ROLLS

black beans, jack cheese, mexican rice

CHEESE TEQUEÑOS

venezuelan white cheese wrapped in pastry crust

TORTELLINI SALAD KABOBS

tortellini, cherry tomato, snap peas, marinated in a mustard dill vinaigrette

ANTIPASTO SKEWERS

mozzarella, mushrooms, olives, apricots, drizzled with balsamic glaze

CAPRESE SALAD BROCHETTE

cherry tomatoes, mozzarella, basil, drizzled with balsamic glaze

MUSHROOM CAPS FLORENTINE

stuffed with sautéed baby spinach and cheesy béchamel sauce

VEGETABLE POT STICKERS

asian dumpling filled with chinese vegetables

PORTOBELLO MUSHROOMS IN PHYLLO PASTRY

julienne sautéed portobello mushroom

FRIED MAC & CHEESE

morsels of fried macaroni, cheese, truffle

Welcome Displays

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

SPINACH DIP

Spinach, artichoke, cream cheese and sour cream with crostini Bread

HUMMUS DIP

creamy blend of garbanzo beans, lemon, olive oil, tahini, served with toasted pita

SMOKED FISH DIP

smoked fish mousse served with fresh celery sticks and assorted crackers

TURKEY PINWHEEL SANDWICHES

swiss, turkey, cheese, lettuce, tomato, flour tortilla

ASSORTED FINGER SANDWICHES

turkey breast and cheddar cheese, roast beef and ham with swiss cheese

MARYLAND CRAB DIP

served with focaccia crostini

A la Carte Upgrades

ICED JUMBO SHRIMP

lemon wedges, sweet chile dipping sauce, cocktail dipping sauce

\$10. 50 per person

ASSORTED SUSHI

pickled ginger, wasabi, soy sauce

\$12.50 per person

OYSTERS ON A HALF SHELL

fresh shucked virginica oysters, lemon wedges, cocktail sauce, mignonette dipping sauce

(Market Price)

STONE CRABS

pre cracked stone crab claws, lemon wedges, lemon mustard dipping sauce

Market Price - IN SEASON (Oct. 15 - May 15)

OYSTER SHOOTERS

virginica oysters, cocktail sauce, vodka, lemon

(Market Price)